

# Cinnamon Squares by Food Storage Moms

## Ingredients:

- 4 teaspoons SAF instant yeast
- 1/2 cup water
- 2 cups warm milk
- 1/4 cup olive oil
- 1 cup sugar
- 1-1/2 teaspoons sea salt
- 4 teaspoons dough enhancer (optional)
- 2 eggs
- 6-7 cups white bread flour (Add half of the flour and then add more until the dough pulls away from the sides of the mixing bowl.)
- Butter, cinnamon, and brown sugar

## Instructions:

1. Place the ingredients in order into your mixing bowl. I use a Bosch bread mixer but I have made these by hand for years. Be careful with the eggs not to add the warm milk too quickly or you will have scrambled eggs. Add half of the flour and keep adding the rest of the flour until the bread dough pulls away from the sides of the mixing bowl. Cover with greased plastic wrap, let rise the first time for about an hour. Punch the dough down and roll the dough into one-12-inch by 18-inch rectangle. Spread the butter, sprinkle a lot of cinnamon and brown sugar to taste. Use a pizza cutter to “square” the dough. Cut into squares the size of your bread pans. Tip your bread pans to stand up and layer the squares of dough until the pans are full. Cover with greased plastic and let rise one more time about an hour or until double the size. Bake at 350 degrees for about 20-30 minutes. Do not overbake. They should be a golden brown. You can drizzle cream cheese frosting on them when partially cool after removing them from the pans.

## Cream cheese frosting:

### Ingredients:

- 1/2 cup butter-softened
- 1-8-ounce cream cheese (softened)
- 3 to 3-1/2 cups powdered sugar
- 1-2 teaspoons vanilla

### Instructions:

1. Cream the butter with the cream cheese and slowly add the powdered sugar to the thickness you desire. Add the vanilla until blended.